

# INFORMATION LETTER

Not for  
Publication

NATIONAL CANNERS ASSOCIATION

For Members  
Only

No. 883

Washington, D. C.

May 16, 1942

## SAFETY MEASURES FOR CANNERIES

### Pamphlet Contains Suggestions on Precautions to Take in Canned Food Packing

In recognition of the fact that the size of the forthcoming packs this year will bring about the need for special safety precautions in canneries, the Wisconsin Canners Association, with the cooperation of the State Industrial Commission, requested Employers Mutual Insurance Company to prepare a special pamphlet containing safety recommendations for canning plants for distribution to plant superintendents.

Inasmuch as the recommendations are of benefit to canners generally, and not limited in application to Wisconsin, it was suggested that the following text of the pamphlet be reproduced in the INFORMATION LETTER:

In the present national emergency the preparation of needed food supplies depends largely on the canning industry. In this job the prevention of accidents is essential; it must not be neglected. We know that skilled workers, anywhere in the vast scheme of defense, killed or disabled by accident cannot be replaced.

The present bulletin is issued to assist our policyholders concerning the more common accident hazards in the canning industry, and means for their control.

## FIELD WORK

### Pea Aphid Control

The use of insecticides by canners and growers for the control of insects injurious to plant life may introduce certain hazards to the operators if proper safeguards are not taken. There are many different kinds of insecticides on the market

and they differ widely as to their chemical ingredients and consequently their effect on man. Every precaution should therefore be taken to avoid human exposure to heavy concentrations of insecticides. They are usually applied with specially designed equipment in the form of a dust or spray.

Information concerning the most suitable insecticide for a given purpose, specific directions for its use, the dosage and characteristic hazards of each type are beyond the scope of this discussion. For such information the user should consult publications issued by Federal and State Departments of Agriculture and manufacturers of insecticides.

To eliminate the hazards:

1. Insecticides should be applied only by a crew of well-instructed men under the direction of a trained supervisor.
2. Before attempting to use an insecticide the supervisor should familiarize himself with the recommended method of employing it and the precautions to be observed (*read your labels*) for its safe application. This should include the

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### Wife's Part-time Work Does Not Itself Change Husband's A-1 Draft Status

Some canners in planning for their labor supply for the coming season have encountered the fear, on the part of prospective young women employees, that their acceptance of employment in canneries during the packing season would cause their husbands to be placed in Class 1-A under the Selective Service System.

Selective Service Headquarters advises that under the Selective Service dependency deferment policy the mere fact that a registrant's financially dependent wife does part-time work is not of itself sufficient to justify the classification of the man in 1-A in disregard of the actual financial dependency of his wife. Therefore these women need have no hesitancy in accepting part-time employment.

## GLASS CONTAINER ORDER ISSUED

### WPB Bans Manufacture of Other Than Specified Designs, Weights and Molds

Order L-103, intended to increase the number of glass containers available and thus assist food and other packaging problems now handicapped by the tin shortage, has been issued by the War Production Board, as reported in last week's INFORMATION LETTER.

The order accomplishes the saving of considerable amounts of soda-ash and other glass-making materials, by standardizing certain glass container sizes and weights. WPB cites its five general objectives as follows:

1. To reduce unnecessary weights.
2. To require simpler designs using less glass per bottle.

### Price Ceiling Decision Still Pending

The joint committee of representatives of the U. S. Department of Agriculture, Office of Price Administration, and the National Canners Association, appointed by these respective organizations at the meeting of the Association's Board of Directors on May 8 to consider the application of the price ceiling regulations to the canning industry had reached no definite decisions at the time the INFORMATION LETTER went to press. The canners' representatives met with representatives of OPA on Thursday and with representatives of both OPA and USDA on Friday, at which meetings various proposals were considered. A third session was scheduled for Saturday, from which it was hoped definite action would be developed.

The National Canners Association will advise the entire industry by special bulletin as soon as definite action is taken.

3. To permit the glass manufacturing industry adequate time for the manufacture of new molds in which glass bottles or jars are made, so that mold-making shops will not be overburdened.

4. To establish a trend to "stock" containers which many consumers can use, and which can be made on a mass-production basis.

5. To allow private designs to be used only on efficient long runs, and only designs which meet the same weight limits assigned stock items.

The order, issued May 11, provides for the issuance of schedules of simplified practice, prohibiting the manufacture of glass containers that do not conform to the terms outlined. The first two of these schedules, issued concurrently with the order itself, covered containers for spirits and malt beverages. As soon as the schedule covering glass food containers is issued it will be reproduced in the LETTER.

Text of Order L-103 is as follows:

#### TITLE 32—NATIONAL DEFENSE

CHAPTER IX—WAR PRODUCTION BOARD; SUBCHAPTER B,  
DIVISION OF INDUSTRY OPERATIONS; PART 1198—GLASS  
CONTAINER AND CLOSURE SIMPLIFICATION

#### Limitation Order L-103

The fulfillment of requirements for the defense of the United States has created a shortage in the supply of glass and other critical materials for defense, for private account, and for export; and the following order is deemed necessary and appropriate in the public interest and to promote the national defense.

##### 1198.1 Limitation Order L-103

###### (a) Applicability of Priorities Regulation No. 1

This order and all transactions affected thereby are subject to the provisions of Priorities Regulation No. 1 (Part 944), as amended from time to time, except to the extent that any provision hereof may be inconsistent therewith, in which case the provisions of this order shall govern.

###### (b) Definitions

For the purposes of this order:

(1) "Person" means any individual, partnership, association, business trust, corporation, governmental corporation, or agency, or any organized group of persons, whether incorporated or not.

(2) "Glass Container" means any glass bottle, jar, or tumbler which is intended for packing, packaging, or putting up products of any kind, but does not include any closure as defined in subparagraph (3) below.

(3) "Closure" for a glass container means the sealing or covering device including, but not limited to, a crown or cap affixed or to be affixed to a glass container in order to retain the contents within the container.

(4) "Finish" of a glass container means the configuration of the neck or opening which serves to engage specific parts of the closure in order to affix it to the glass container.

(5) "Design" of a glass container means the particular shape, form, figure, or contour of the body of such container (other than the finish) which influences the use, desirability, advertising, or trade acceptance of the product contained.

###### (c) Issuance of Schedules of Simplification of Lines

The Director of Industry Operations may from time to time issue schedules establishing simplified practices with respect

to designs, weights, sizes, or types of glass containers and closures. When any such schedule describes a finish by reference either to an over-all measurement in millimeters or to the letters "G. C. A." followed by a numeral or numerals, such description shall mean a specification issued by the Glass Container Association of America and in effect on the date of issuance of this order. From and after the effective date of any such schedule no such containers or closures shall be produced, formed, stamped, drawn, blown, or molded except those that conform to the issued schedule.

(1) Any specification (whether or not relating to a finish) indicated by such a schedule shall mean a specification issued by the Glass Container Association of America, and in effect on the date of issuance of this order, including the tolerances recognized by that association in respect of such specification.

###### (d) Freezing of All Glass Container Designs to Existing Molds

On and after the date of issuance of this order no person shall manufacture a glass container of a design not in existence on such date, except upon the following conditions:

(1) When a schedule or exhibit thereof issued by the Director of Industry Operations specifically authorizes the use of a design not theretofore made in glass.

(2) When no suitable glass container exists for packing a product not previously packed in glass.

(3) When it is necessary to design a special glass container in order that it can be used on an existing filling and packing line previously used for containers made from other materials.

(4) When a minor change in an existing permitted container design will result in a glass container that is lighter in weight in proportion to its capacity, or in a glass container that can be made faster or more efficiently, or of better quality, except that such change shall not be permitted unless the former design is then abandoned.

(5) Any new design permitted by subparagraphs (2), (3), or (4) of this paragraph (d) must be submitted to the War Production Board, Ref: L-103, for approval before adoption by a manufacturer of glass containers.

###### (e) Allowance of Normal Operating Tolerances

Nothing in this order shall (i) restrict any normal operating practices for improving mold for forming glass containers, when being prepared for use on a machine for forming glass containers, such as adjusting the weight, capacity, or other specification of the mold within the recognized tolerances for such glass containers issued by the Glass Container Association of America; (ii) prevent the normal interchange of finishes or similar parts which may be made optional on a particular body design by reason of a schedule issued pursuant to paragraph (c) above; or (iii) prohibit the usual differences in a glass-container design when manufactured on glass-container machinery of different types.

#### Miscellaneous Provisions

(1) *Appeal.* Any person affected by this order who considers that compliance therewith or with any schedule issued pursuant thereto would work an exceptional and unreasonable hardship upon him, or that it would result in a degree of unemployment which would be unreasonably disproportionate compared with the amount of glass conserved, or that compliance with this order would disrupt or impair a program of conversion from non-defense work to defense work, may appeal to the Office of the War Production Board, Ref: L-103, setting forth the pertinent facts and the reasons he considers he is entitled to relief. The Director of Industry Operations may thereupon take such action as he deems appropriate.

(2) *Foreign Shipments.* Nothing in this order shall affect the manufacture, sale or delivery of glass containers or closures intended to be shipped outside the United States of America or any of its possessions.

(3) *Violations.* Any person who wilfully violates any provision of this order, or who, in connection with this order, wilfully conceals a material fact or furnishes false information to any department or agency of the United States is guilty of a crime, and upon conviction may be punished by fine or imprisonment. In addition, any such person may be prohibited from making or using material under priority control and may be deprived of priorities assistance.

(4) *Communications to Office of War Production Board.* All reports required to be filed hereunder and all communications concerning this order, shall, unless otherwise directed, be addressed to:

"War Production Board

Washington, D. C.

Ref: L-103"

Issued this 11th day of May, 1942.

J. S. KNOWLSON,  
Director of Industry Operations.

### Canners Urged to Consider Non-Tin Packages

Inasmuch as more drastic tin conservation measures may be necessary before the beginning of the 1943 packing season, canners have been requested by the Containers Branch of the War Production Board to give thought to other forms of food preservation such as freezing, dehydrating or packaging in materials less critical than tin.

In addition, the Branch, after consultation with the Department of Agriculture as well as with other WPB branches, urged careful planning of the production of "secondary" vegetables and the harvesting of "secondary" fruits this year so that the tin allotted for the packing of these products will be adequate for the amounts produced.

The Branch warned that the necessity for careful conservation of tin supplies will not permit the allocation of tin for secondary fruits and vegetables beyond the quotas now established by Conservation Order No. M-81, on tinplate and terneplate.

Among secondary fruits and vegetables listed by the order are apples and crabapples, apricots, berries, cherries, coconuts, cranberries, grapefruit, olives, peaches, pineapple, plums, beets, carrots, pimentos and peppers, pumpkin and squash, rhubarb, sauerkraut, spinach, okra, tomato products and succotash.

Packers who have been given special permission to use certain small can sizes not allowed by the general terms of the order were advised that this relief probably would not be extended through next year. Consequently, packers who have been permitted to use the smaller can sizes—in which utilization of tin is much less economical—were urged to make plans to use only those can sizes specified by M-81.

### Evidence Presented at Fruit Cocktail Hearing

Representatives of the industry presented additional evidence with respect to standards of quality and fill of container for canned fruit cocktail, at the reopening of the public hearing held for that purpose by the Federal Security Agency in Washington, May 11.

### E. B. DEMING DIES AT 82

#### Prominent Salmon Canner Was One of Founders of Pacific Fisheries Association

Everett B. Deming, 82, one of the veterans in the canned fish industry on the Pacific Coast, died May 13. Mr. Deming, prominently identified for years with Pacific American Fisheries, South Bellingham, Wash., was experienced in three important branches of the industry—canning, brokerage and wholesale.

He was born in St. Louis, Mo., in 1860, where he attended public and high school. At 20 he entered the food field with the Clark Wholesale Grocery Co. Later he became a broker and canner. His career embraced 56 years in the brokerage business and 38 years in canning, figured concurrently, and he was one of some 30 members of the Old Guard Society entitled to wear the diamond emblem, signifying more than 50 years of service to the industry. Mr. Deming's company operated some 15 salmon canneries in Alaska from its South Bellingham headquarters.

Mr. Deming was one of the founders of the Association of Pacific Fisheries and was its first president, from 1914 to 1916. For a number of years he served as its treasurer and was continuously a member of its board of trustees. Mr. Deming also was active in the National Canners Association, serving several terms as a member of the Board of Directors and on a number of important committees.

During the first World War he was with the Food Administration and played a prominent part in the allocation of the salmon pack for use in the war program.

### T. F. Wittenberg, Wisconsin Canner, Dies

Theodore F. Wittenberg, 68, prominent Wisconsin canner, died on May 1 in a Milwaukee hospital. Prior to his retirement two years ago, Mr. Wittenberg had been active in the management of Cedarburg Canners, Inc., now operated by Herbert A. Nieman & Company at Cedarburg.

### New Bureau to Administer Building Order

Organization of a Construction Bureau consolidating the construction functions of the War Production Board was announced May 12. This Bureau will service all construction essential to the war effort, recommend construction project priority ratings, apply the principles of conservation of essential materials to construction projects, and administer Conservation Order L-41, which places all private construction under rigid control.

The consolidation makes it possible for all applications for construction except those of the Army and Navy to be handled by a single WPB agency.

The Bureau, whose chief will be William V. Kahler, on leave as chief engineer of the Illinois Bell Telephone Company, will recommend the issuance of limitation and conservation orders to conserve construction materials, equipment and labor required for the war program, and will administer such orders.



### 1941 Catsup Pack Totals 12,830,159 Cases

The 1941 pack of tomato catsup amounted to 12,830,159 cases, all sizes, which was nearly one and three quarter million cases more than the pack for 1940, revised figures for which total 11,097,516 cases.

The table below, compiled by the Association's Division of Statistics, presents the pack for both years, by container sizes. These figures include the pack for the regular season of each year, as well as some packed during January and February of the year following.

Container	1940 Pack Cases	1941 Pack Cases
Glass bottles:		
8 Z.....	1,055,431	1,508,689
12 Z.....	493,876	595,102
14 Z Tall.....	6,348,250	7,299,929
14 Z Medium.....	962,857	704,100
14 Z Stubby.....	653,343	683,894
No. 10 Tin.....	1,436,569	1,684,804
Miscellaneous Tin and Glass.....	147,190	263,641
Total.....	11,097,516	12,830,159

### Stocks and Shipments of Canned Corn

Shipments of canned corn out of canners' hands during the months of August, 1941, through April, 1942 were over 8¾ million cases more than during the same period a year ago, according to figures compiled by the Association's Division of Statistics. Shipments during April of both years were at about the same level. Stocks on May 1, 1942 were over three quarters of a million cases less than the figure reported for May 1 last year.

The following table compares stocks and shipments on selected dates:

	Cases
Stocks:	
May 1, 1942.....	1,509,637
April 1, 1942.....	2,931,141
May 1, 1941.....	2,299,014
Shipments:	
During April 1942.....	1,441,484
During April 1941.....	1,490,776
August 1, 1941 to May 1, 1942.....	25,683,858
August 1, 1940 to May 1, 1941.....	16,858,452

In the table below are shown stocks of canned corn in canners' hands on May 1, 1942, by varieties and regions:

	Eastern States Cases	Western States Cases
Cream style:		
Evergreen.....	59,170	64,511
Narrow Grain.....	38,639	41,886
Country Gentleman.....	5,996	114,890
Crosby.....	18,764	9,507
Golden.....	316,989	364,727
Whole kernel:		
Bantam Golden.....	69,203	348,971
White.....	26,803	29,511
Total.....	535,654	974,003

These statistics of May 1 stocks are based on reports from 88 per cent of the canners who packed sweet corn in 1941, together with estimates for the 12 per cent not reporting.

Shipments of canned corn on the cob during April 1942, amounted to: Eastern States 3,438 cases; Western States 57,634 cases. Total stocks of corn on the cob on May 1, 1942, amounted to 38,118 cases, of which 4,961 cases were held in Eastern States and 33,157 cases in Western States.

### Red Pitted Cherry Stocks and Shipments

Stocks of canned red pitted cherries on May 1, 1942, amounted to 39,187 cases (2's and 10's), as compared with 308,943 cases on the same date last year. Shipments during April, 1942, amounted to 55,197 cases, compared with 218,464 cases during April, 1941. The following table presents stocks and shipments on comparable dates:

	1940-41		1941-42	
	No. 2's Cases	No. 10's Cases	No. 2's Cases	No. 10's Cases
Stocks May 1.....	195,240	113,703	17,922	21,265
Shipments for April.....	141,493	76,971	30,889	24,308
Shipments July 1 to May 1.....	1,795,298	1,154,277	902,455	1,017,466

In the table below is shown, by regions and can sizes, a comparison of stocks and shipments of red pitted cherries:

	24/2 Cases	6/10 Cases	Misc. Cases	Total Cases
New York and Pennsylvania:				
Stocks: sold not shipped.....	8,111	5,240	.....	13,350
Stocks: unsold.....	3,671	3,361	250	7,282
Stocks: total.....	11,782	8,610	250	20,642
Shipments for April.....	5,297	2,843	1,566	9,706
Michigan, Wisconsin, and Ohio:				
Stocks: sold not shipped.....	1,677	4,322	.....	5,999
Stocks: unsold.....	635	2,665	13	3,313
Stocks: total.....	2,312	6,987	13	9,312
Shipments for April.....	26,048	14,117	25	40,190
Western States:				
Stocks: sold not shipped.....	848	4,383	800	6,031
Stocks: unsold.....	2,980	1,285	300	4,565
Stocks: total.....	3,828	5,668	1,100	10,596
Shipments for April.....	*- 456	7,348	900	7,792
Total United States:				
Stocks: sold not shipped.....	10,636	13,954	800	25,390
Stocks: unsold.....	7,286	7,311	563	15,160
Stocks: total.....	17,922	21,265	1,363	40,550
Shipments for April.....	30,889	24,308	2,491	57,688

\* Shipments of No. 2's in Western States are shown as a minus because stocks on May 1 were reported to be larger than stocks on April 1.

### Fruit and Vegetable Market Competition

#### Carlot Shipments as Reported to the Agricultural Marketing Service by Common Carriers

Supplies of green peas and spinach on the fresh vegetable market for the week ending May 9, 1942, were smaller than for the corresponding week in 1941, but supplies of snap and lima beans and tomatoes were larger, according to the Agricultural Marketing Service, as evidenced by carlot shipments.

Supplies of citrus fruits also were larger for the week ending May 9, 1942, than for the same date a year ago.

The following table, compiled from statistics of the AMS gives detailed comparisons of carlot shipments on certain dates of selected vegetables and fruits:

	Week ending—			Season total to—	
VEGETABLES	May 9, 1941	May 9, 1942	May 2, 1942	May 9, 1941	May 9, 1942
Beans, snap and lima.....	192	390	221	2,887	3,175
Tomatoes.....	527	876	704	9,400	10,335
Green peas.....	180	141	180	1,949	2,137
Spinach.....	24	6	36	5,071	6,084
Others:					
Domestic, competing directly.....	1,004	1,200	1,437	47,357	52,699
Imports, origin not specified.....	3	20	53	2,460	3,906
FRUITS:					
Citrus, domestic.....	4,706	4,819	5,183	114,273	121,711
Others, domestic.....	1,977	1,778	793	19,991	19,679

**SAFETY MEASURES FOR CANNERIES**

(Continued from page 7003)

purchase of necessary safety equipment such as goggles and respirators.

3. Approved goggles and respirators should be available for use in applying insecticides. Wind conditions, such as change in direction or velocity, may arise at any moment which may require the use of such equipment. Suppliers of insecticides usually recommend the proper type of safety equipment to be used.

4. Be careful. Take no chances. Observe safety precautions at all times.

**Transportation of Employees**

1. Trucks used interchangeably for hauling merchandise and also transporting employees should be equipped with removable seats.

2. Employees should not be permitted to stand up in a truck while being transported or ride with feet hanging over sides or end.

**Guarding of Pea Viners**

1. Main drive belt should be protected with a fence type guard.

2. All gears, sprockets, chains, belts and revolving shafting should be enclosed.

3. Protruding set screws should either be countersunk, guarded, or removed.

4. Permit no oiling, adjusting or cleaning of equipment while it is in motion.

**Power Equipment**

1. The advent of power equipment for field work has increased the hazards of this operation. Operators of power driven farm equipment should be carefully instructed regarding the hazards of these machines.

2. Motor vehicles should be kept in good operating condition and be equipped with required lights.

**Public Hazards**

1. Only employees should be permitted to operate the vining equipment.

2. The public, adults and children, should be kept away from moving equipment.

**PLANT**

**Buildings**

1. Check all floors to make certain they are free of any projections or openings and are constructed so as to insure sufficient drainage.

2. Check all stairways to make certain that handrails are provided and that treads are uniform in height and width and in good condition.

3. Check all platforms to make certain they are constructed to safely carry the load to which they will be subjected, and handrails are provided.

4. Check elevators in plant to make certain that gates, tell-tale chains and operating cables are in good working order and hoisting cables in good condition.

5. Check electric wiring and have competent electrician make necessary repairs. Porcelain light sockets are recommended. Extension cords should be inspected and kept in good repair.

6. Check all ladders to see that they are in good condition and provide safety shoes on all portable straight ladders.

Unsafe ladders should be destroyed. Ladders should never be painted.

7. Check all hand tools to make sure they are in good condition.

8. Check fire-fighting equipment to make sure it is in working order. Fire extinguishers should be recharged annually. It is good practice to do this regularly during Fire Prevention Week.

**Machinery and Equipment**

1. Enclose all belts, pulleys, gears, sprockets and shafting with substantial wire mesh or sheet metal guards.

2. Provide safety locks for switches on monorail conveyor systems.

3. All steam boilers operating at a pressure in excess of fifteen pounds should be thoroughly inspected internally and subjected to hydrostatic tests at least once a year by a competent person.

4. Pressure cooking apparatus, such as steam jacketed kettles and retorts, should be thoroughly inspected annually. Retorts not controlled by automatic pressure control apparatus should be protected by a pressure reduction valve installed so that it will prevent full pressure of boiler being released against cast iron cover of retort. Kettles or retorts should be equipped with steam gauges and release or safety valves.

5. Guard the nipping and shearing points on conveyors. On long conveyors, provide starting and stopping device at points where workers are normally located. Men should lock starting device before commencing to make adjustments, repairs or cleaning conveyors.

6. Steam pipes exposed to contact should be covered with asbestos. Steam valves for hose connections should be painted red to distinguish them from water line.

7. Rubber hose used on steam lines for cleaning equipment should be inspected to make sure it is in good condition. Special care should be given to the coupling connecting the steam pipe with the steam hose.

**Housekeeping**

1. Poor housekeeping is the cause of many accidents. All equipment should be kept in its proper place. Insist that all employees keep their own working area clean and in order.

2. All waste material should be cleaned up promptly and regularly.

3. Cases of canned goods in warehouses should be piled safely which includes proper tying. Adequate aisles should be maintained. To facilitate this, lines may be painted on warehouse floor designating aisles and locations of lots.

**Personal Protection**

1. Crate handlers should be urged to wear safety shoes for foot protection.

2. Caps for women workers are essential for reasons of sanitation and safety. If these are kept laundered at company expense, less difficulty will be encountered in their use.

3. Shoes in poor condition should not be worn in canneries. We have special reference to low felt bedroom slippers as are frequently seen in plants where women are employed. Proper footwear will help guard against serious burns or bruises.

4. Gloves, rubber aprons, gauntlets and boots should be provided and used on operations where their need is indicated.

5. Goggles of a type suitable for the work done should be provided and worn by employees engaged in any operation where there is the danger of injury to the eyes, such as grinding, welding, chipping concrete, etc.

## FIRST AID

First aid work is intended for two things: (1) to provide for the treatment of minor injuries that do not require the services of a physician, and (2) to fill the gap between the occurrence of an accident and treatment by a physician.

Wherever possible, a centrally located first aid room should be provided. In smaller canneries, a first aid cabinet, so located as to be easily accessible to the person in charge of first aid, to the other employees, and near running water is recommended.

The person in charge of first aid may be either a time-keeper, office employee or warehouse man, but in any case should be adequately trained by a doctor or nurse.

## SUPPLIES

Supplies needed for a first aid cabinet are listed below. Ask the industrial nurse which ones and what quantities are needed for your plant.

Applicators—ready-made	Green soap—tincture of
Absorbent cotton—1 roll	Eye droppers in individual
Adhesive	bottles
Band-aid and gauzetex	Gauze—sterile in individual
bandage	packages (3x3)
Bandage scissors and small	Jars—covered for containers
curved scissors	Needles—large size
Bandages—1 inch, 1½ inch,	Ointment for burns
and 2 inch, as necessary	Soap
Basins for soaking fingers,	Stretcher and two army
hands, or feet	blankets
Bicarbonate of soda	Toothpicks for applicators
Boric crystals—1 pint solu-	Towels
tion	Tweezers
Aromatic spirits of ammonia	Vaseline
in ampullae	Antiseptics
Benzoin—compound tincture	Tea kettle
of—1 ounce	Gas or electric plate
First aid book	Rubbing alcohol

## SKIN IRRITATIONS

There are many skin troubles that do not result from one's work. For example, some persons are susceptible to various plants, chemicals, soaps, foods, dusts and other substances entirely apart from the canning industry. In these cases, the lesions may be similar in appearance and location to those of occupational origin, and only the most careful consideration of all the facts by a dermatologist or a physician with a good working knowledge of dermatology can lead to the determination of the correct cause. Cases of skin trouble should be given prompt attention to determine the cause and receive proper treatment to effect recovery.

## Cause of Skin Irritations

In the canning industry, the handling of some materials before they are cooked or contact with the juices, causes the skin of some workers to become irritated. Spinach has affected the hands and fingers of some, and rubbing against wet pickling tables has affected the arms of others. Handling of tomatoes, asparagus, carrots and beets often results in the same kind of skin irritation. Corn rash often affects people with sensitive skin. This usually starts between the fingers or around the fingernails, but may begin on the arms or legs if the clothing becomes wet from corn juice. Still others are affected by the handling of fruit such as pineapple.

## Control of Skin Irritation

The ideal solution of skin troubles in the canning industry is to keep irritating materials off the skin as much as possible. This may be accomplished by:

## 1. PROTECTIVE CLOTHING:

For jobs where there is a marked skin hazard, workers must be protected by suitable clothing, such as rubber gloves, aprons and boots. All protective clothing should be frequently inspected, kept in good repair and periodically cleaned as conditions warrant.

## 2. WASHING-UP:

The first principle for preventing skin trouble is personal cleanliness. There should be ample washing facilities so located that employees may find it convenient to clean up frequently. Pure nonirritating soap or soap powders and towels are essential. Employees engaged in work which may cause skin irritation should be closely watched by their supervisors and prompt first-aid given.

## Use of Lotions

West coast canners have found that a 10% alcoholic solution of the oil of cinnamon will heal any lesion caused by fruit and vegetable juices. Further study proved a mixture of 5% thymol and 2% cinnamon oil to be the best curative agent; and this solution, painted on sites of infection, speedily relieves discomfort and promotes healing. When the skin is greatly irritated, an alcoholic solution of 2% thymol and 5% oil of cinnamon is effective and less painful. When scratching of affected parts has caused bacterial infection, a 1% solution of potassium permanganate should be used alternately with the thymol and cinnamon lotion.

## Burns

For simple reddening of the skin, apply burn ointment such as amertan, butesin picrate, foille or unguentine. More severe burns are best treated by applying a wet dressing of picric, boric or tannic acid and obtaining prompt medical attention.

## SUNSTROKE

**How to Tell:** Onset is sudden; victim is unconscious; skin is hot, dry, flushed; breathing is heavy.

**What to Do:** Move victim to cool place, place cold water sponges or icebags on victim's head and wrists, keep victim cool, call a doctor!

## HEAT PROSTRATION

**How to Tell:** Heat prostration takes place indoors; onset is gradual; victim may be dazed or semi-conscious; skin is cold, pale, clammy; headaches and dizziness occur; victim may vomit; victim suffers stomach aches and generalized muscle cramps; patient is very thirsty.

**What to Do:** Move victim to comfortable place, keep patient warm, wrap patient in blankets, give patient plenty of hot coffee.

Salt is very necessary to health and important in helping to keep the necessary amounts of water in all parts of the body. Salt is lost in excessive perspiration and is often a cause of heat cramps, so it becomes necessary to replenish it by adding salt to drinking water. Salt tablets are used extensively for this purpose and should always be available and provided by the employer.

## PERSONNEL

Each State has certain requirements and restrictions on the employment of minors. Penalties for violations of such laws are quite severe in many States. Therefore, if you are employing, or will be employing young people, we urge you to secure from the authorities in your State a copy of the regulations applying to the employment of minors.

Good judgment should be used in the placement of workers. For example, to make sure that they are mentally and



physically able to safely perform the duties assigned to them. Employees in the cook room should be physically able to withstand the higher temperature and humidity found there.

It is well known that untrained employees produce more spoilage and suffer more accidents than old-time, well-trained employees. It should be the duty of department supervisor to carefully instruct each employee in his department how to perform assigned job safely before employee starts work and before employee is transferred to a different job. Following this, it is essential that the foreman check to see that instructions are carried out until safe and efficient working habits have been formed.

### Senate Bill to Protect Price Ceilings

The Senate Banking and Currency Committee voted this past week to report favorably a bill (S. 2485) that would enable the Reconstruction Finance Corporation, in order to fully effectuate the purposes of the price control law, to make payments "in conjunction with the production, procurement, processing, servicing, or distribution of any article" when deemed necessary to increase production and hold down prices. The Corporation also would be given authority to purchase, acquire, carry, sell or otherwise deal in any article or commodity. These powers would be given to the RFC subject to rules and regulations prescribed by the President and subject to the approval of the Secretary of Commerce. In addition the bill would increase by \$5,000,000,000 the amount of notes, bonds, and debentures RFC may have outstanding at any one time. This increase in RFC lending power also is contained in a bill that passed the House on May 14.

### Airlines to Aid in the War Effort

The War Department has taken steps to place the domestic airlines of the United States upon a war-time footing.

The plan about to be put into effect will utilize the commercial air fleet in three separate ways. A substantial proportion of the equipment will be transferred outright to the Army Air forces to be available for operation by Army personnel. The airlines themselves will convert approximately 70 ships into cargo carriers, to be operated by airline personnel under contract for the Air Service Command. The remaining ships, aggregating about half of those now in commercial service, will until further notice continue to be owned and flown by the airlines, but will be considered always available for emergency military missions.

All routes and services not regarded as essential to the war program will be terminated. Announcements will be made shortly of the schedules, by the Civil Aeronautics Board, which the various lines will operate in accordance with this policy. Air travel vital to the country's needs will continue, subject to a strict system of priorities but all persons who can travel by train are to do so, except in real emergencies.

While air mail will be flown for the present over the new routes to be operated by the airlines, it may become necessary to curtail this service still more at a later date, the War Department states.

### Army Specialist Corps Regulations Announced

Regulations of the Army Specialist Corps, established February 26 by executive order, have been announced by the War Department. The Corps is designed to make available to the Army the skills of men possessing professional scientific, technical, managerial, and administrative qualifications in positions where it is not necessary to employ military personnel.

Appointments will be made only to meet specific needs or vacancies at the recommendation of the War Department Personnel Board and by the Secretary of War. Appointments to grades over \$4,500 must be made by the President and confirmed by the Senate. These appointments will be for the duration of the war plus six months.

Applicants must pass a flexible type physical examination prescribed for the Army Specialist Corps. No age limitations are specified, although in general, men subject to Selective Service induction will not be eligible.

### TRADE AGREEMENT SIGNED WITH PERU

#### Peruvian Concessions Include Canned Soups, Asparagus, Baked Beans, Corn, Fruits

A trade agreement between the United States and the Republic of Peru was signed May 7 and will enter into force 30 days following proclamation by the presidents of the two nations, which is expected shortly.

#### Concessions Obtained from Peru

Concessions obtained from Peru on United States exports include preserved legumes and vegetables prepared in any form, dried fruits, and canned fruits in water, syrup or their juices.

The existing rate of duty on canned vegetables (excluding such products as canned mushrooms, tomato sauce, pickles, etc.) is 0.24 sol per gross kilogram on imports from the United States (equivalent to about 21 per cent ad valorem) and 0.12 sol per gross kilogram on imports from Chile. Under the trade agreement the rate to the United States is reduced by 50 per cent, or to 0.12 sol per gross kilogram, on canned asparagus, soups, baked beans, and corn.

The agreement reduces by 50 per cent existing rates of duty on walnuts; dried fruits in boxes, which includes such dried fruits as raisins, prunes, and apricots in bulk, dried fruits in containers other than boxes; and dried fruits which are stoned or cut. The ad valorem equivalents of the present rates of duty on imports of these products from the United States range from about 8 per cent in the case of walnuts to about 60 per cent in the case of dried fruits in boxes.

Under existing tariff treatment canned fruits imported from the United States are dutiable at a rate of 0.30 sol per gross kilogram, the ad valorem equivalent of which, according to United States trade figures, ranges from about 28 to 42 per cent. Under the trade agreement the rate to the United States is reduced by 50 per cent, or to 0.15 sol per gross kilogram. The principal canned fruits exported to

Peru from the United States are peaches, pineapples, pears, and salad fruits.

#### Concessions Granted Peru

Among commodities on which reductions in existing rates of duty are accorded to Peru by the United States are sugar, pyrethrum and derris.

Reductions in duty on pyrethrum and derris root bring the rate down from 10 per cent ad valorem to five per cent ad valorem. Before the trade agreement the rate of duty on sugar was \$1.875 per 100 pounds of 96° sugar. The agreement establishes the new rate of \$0.9375.

#### FSCC Buys 250,000 Cases Tomato Futures

The Federal Surplus Commodities Corporation announced this past week that it had accepted offers of 250,000 cases of canned tomatoes futures, thus bringing to 255,000 cases the amount purchased under the Department of Agriculture's price-support program. The Corporation received no offers for the sale of canned pea futures.

Other recent canned food purchases made by FSCC include 50,000 cases of vegetable soup, 25,000 cases of tomato soup, 20,000 cases pineapple, 1,008,000 pounds canned ration, 44,814 cases of sardines, 1,000 cases of flaked fish, 67,017 cases tomato puree, and 21,925,856 pounds of canned pork meats.

#### Lacquer Developed for Milk Cans

An application for a public service patent has been filed for a lacquer substitute for the tin coating on evaporated and condensed milk cans. The new lacquer substitute for tin was developed by Paul D. Watson of the Bureau of Dairy Industry of the Department of Agriculture and is made largely from lactic acid.

#### House Consideration of New Tax Proposals

House Ways and Means Committee consideration of new tax proposals, during the past three weeks, has resulted in tentative agreement on the following points:

Excess profits tax rate to be set at 94 per cent.

Credits on invested capital to be changed to eight per cent of the first \$5,000,000, seven per cent of the next \$5,000,000, six per cent of the next \$190,000,000, and five per cent for all over \$200,000,000.

Surtax on corporation incomes in excess of \$25,000 to be fixed at a combined rate of 40 per cent.

Surtax on corporation incomes under \$25,000 to be fixed at 10 per cent.

Specific exemption to be increased from \$5,000 to \$10,000.

Capital stock tax to be declared on a yearly basis.

Present exemption for depletion allowances to be retained.

Personal exemption for single persons to be lowered to \$500 and for married persons to \$1,200.

The Committee also has tentatively agreed not to change

the present definition of excess profits nor to change the excess profits base. When the Committee finally completes the work of drafting the new tax law, these actions, and the many other suggestions yet to be acted upon, will be subject to review.

#### NCA Asks Relief on Truck Order

The Office of Defense Transportation has issued a number of orders regulating the use of private trucks, contract trucks, and common carriers. The limitations placed on the use of canners' trucks were such as to prevent the normal use of these trucks in hauling raw produce from the farms to the factories. The National Canners Association is making an appeal to ODT requesting that its regulations be modified to permit the normal use of canners' trucks for hauling raw produce.

#### MacKeachie Commissioned as Colonel

Douglas C. MacKeachie, Deputy Director of Procurement and Supply in the Office of the Quartermaster General, was commissioned on May 11 as a colonel in the Army. Before transfer to his present position, in March, Col. MacKeachie was director of purchases in the War Production Board, where he played an important part in developing the program for supplying canned foods for the armed forces.

#### Army and Marines Invite Fruit Jam Bids

The Jersey City Quartermaster has invited bids on specified quantities of a variety of fruit jams. Bids will be opened May 25. The varieties sought, and the quantities, in No. 10 cans and 2-pound glass jars, are as follows:

Variety of jam	No. 10 cans	2-lb. jars
	Dozens	Dozens
Apricot.....	3,500	3,000
Blackberry.....	3,000	3,000
Orange marmalade.....	5,000	5,000
Peach.....	3,500	3,000
Plum.....	6,000	6,000
Strawberry.....	9,000	10,000

On May 26 the Quartermaster of the U. S. Marine Corps will open bids on 180,000 pounds of assorted fruit jams in No. 10 cans. Each case of 10's is to include one can each of pineapple, apricot, strawberry, grape, cherry, and red raspberry jam. On the same date the Marine Corps will open bids on 100 cases 10's and 138 cases 2's of red currant jelly.

#### Fieldmen's Gas Ration

Many complaints have been received from canners in the Eastern States that fieldmen on registering for gas ration cards have been given a B-3 card allowing them insufficient gas for the seven weeks until July 1. The Administrator of gas rationing in the Office of Price Administration advises the Association that fieldmen who have need for more gas than was allowed them on registration, should appeal to their local rationing board and state the reasons why more gas should be allowed.